

Catering

CANBERRA SOUTHERN
CROSS CLUB





Need catering for your next event? We've got you covered.

Whether you're planning a corporate event, a celebration, or an intimate picnic, we can cater to your needs.

Your guests will love our selection of **sweet and savoury treats** such as our seasonal fruit platters, quiches with flaky pastry, sweet and savoury tarts, freshly baked muffins, danishes, scones, cakes, and slices.

Our **lunch catering** options include gourmet sandwiches, wraps, baby rolls and classic triangles, all with delicious gourmet fillings, including a large range suited to those who have **special dietary needs**.

We also offer **individual salad bowls** – you'll love our Confit Ocean Trout Poke Bowl, Classic Caesar Salad, Tofu and Quinoa Poke Bowl, or Saba Noodle and Seaweed Salad, or try our shared salad bowls with a large range of modern tasty salads on offer.

Our **range of platters**, each serving up to 15 people, include Canape Skewers, Cocktail Rice Paper Rolls, Sushi, Australian cheeses, and our Artisan Antipasto Platter.

We also offer options for special dietary needs and feature recyclable packaging. We can provide equipment hire of essentials such as glassware, crockery, cutlery, tablecloths and buffet tables if required.

Book catering for your event • Nicole 6283 7265 • Sharen 6283 7216 • events@csc.com.au • csc.com.au/catering



Top: Mixed Sandwich Box. Above L-R: Australian Cheese Platter, Seasonal Fruit Platter.

Sweet and Savoury Treats

PERFECT FOR MORNING AND AFTERNOON TEA

Fifteen pieces per box

SAVOURY TARTS

- Chicken and chive
- Miso eggplant and shitake mushroom
- Beetroot and goat cheese

\$75

QUICHES WITH FLAKY PASTRY

- Ham and cheese
- Spinach and mushroom
- Bacon and cheese

\$75

SWEET TARTS

- Lemon
- Passionfruit
- Chocolate

\$90

FRESHLY BAKED MUFFINS

- Blueberry (GF)
- Banana and walnut
- Choc chip

\$75

MINI DANISHES

- Raspberry crown
- Vanilla crown
- Cinnamon swirl
- Apple coronet

\$75

HEALTHY YOGHURT POTS

Freshly made with Greek yoghurt, seasonal fruits and granola

\$75

SEASONAL FRUIT PLATTER

Freshly sliced seasonal fruits with passionfruit yoghurt

\$75

FRUIT BOX

Handpicked fresh whole seasonal fruits

\$30

BUTTERMILK SCONES

Served with whipped cream and strawberry preserve

\$90

CAKES AND SLICES

- Dark chocolate slice
- Carrot cake
- Caramel slice

\$90



Above L-R: A selection of sweet treats, Mixed Sandwich Box.

Please note menu is subject to change due to seasonal availability.
 (GF) Gluten free, (DF) Dairy free, (NF) Nut free, (V) Vegetarian, (VE) Vegan

Sandwiches, Rolls, and Wraps

PERFECT FOR LUNCH

Fifteen pieces per box • Serves up to 8 for lunch

GOURMET SANDWICHES

\$150

Selection of any three:

- **Tuna**, sweetcorn, dill and mayo
- **Crisp chicken schnitzel**, Swiss cheese, avocado, aioli and spinach
- **Double smoked ham**, tomato, lettuce, sliced cheddar
- **Crushed egg**, baby spinach and whole egg mayonnaise
- **Roast sweet potato**, fried kale, Medjool dates and beetroot relish

GOURMET WRAPS

\$150

Selection of any three:

- **Corned beef**, coleslaw, pickles, mayonnaise and Swiss cheese
- **Crisp chicken schnitzel**, Swiss cheese, avocado, aioli and spinach
- **Double smoked ham**, tomato, lettuce, sliced cheddar
- **Poached chicken**, fine herbs and whole egg mayonnaise
- **Falafel**, tabouleh, hummus and garlic aioli
- **Tuna**, sweetcorn, dill and mayo

BABY ROLLS

\$150

Selection of three rolls:

- **Prawn cocktail** with crisp iceberg lettuce
- **Smoked beef**, seeded mustard, pickle, mayo and gem lettuce
- **Roasted chicken**, baby spinach and brie

CLASSIC TRIANGLES

\$120

Selection of any three:

- **Corned beef**, coleslaw, pickles, mayonnaise and Swiss cheese
- **Double smoked ham**, tomato, lettuce, sliced cheddar
- **Classic egg and lettuce** with avocado, alfalfa, tomato, carrot, cucumber
- **Poached chicken** and coleslaw

INDIVIDUAL BOX

\$29

Minimum order is 15.

- Crispy chicken schnitzel, Swiss cheese, avocado, aioli and spinach wrap
- Chocolate bavaroise
- Seasonal fruit
- Emma & Tom's orange juice

MIXED BOX

\$170

Selection of any three:

- **Crushed egg sandwich**, baby spinach and whole egg mayonnaise
- **Double smoked ham wrap**, tomato, lettuce, sliced cheddar
- **Poached chicken wrap**, fine herbs and whole egg mayonnaise
- **Prawn cocktail baby roll** with crisp iceberg lettuce
- **Smoked beef baby roll**, seeded mustard, pickle, mayo and gem lettuce

DIETARY SELECTION

Priced per serve

Baby fritatta with leg ham and Gruyere cheese (GF)	\$9	•	Mini pin wheel sandwich with falafel (V, VE, GF, DF)	\$9
Baby fritatta with green pea, cauliflower, potato (GF, V)	\$9	•	Mini pin wheel sandwich with chicken, avocado (GF, DF)	\$9
Rice paper rolls with marinated tofu (V, VE, GF, DF)	\$9	•	Mini Mediterranean salad pot (V, GF)	\$11
Vegan nori roll (VE)	\$9	•	Mini tofu and quinoa poke bowl (V, VE, GF, DF)	\$11

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Salads and Poke Bowls

SHARED SALAD BOWLS

Serves up to 10 people as a side dish

WATERCRESS, APPLE & BRIE SALAD \$90 with candied pecans and champagne vinaigrette	•	ROCKET & PARMESAN SALAD \$75 with slow roasted balsamic onion and pine nuts
HEIRLOOM TOMATO SALAD \$90 with buffalo mozzarella and vincotto vinaigrette	•	FATTOUSH SALAD \$75 with cracked falafel balls
BABY BEET, RADICCHIO AND GORGONZOLA SALAD \$75 with candied walnuts	•	LENTIL & BABY SPINACH SALAD \$75 with shaved root veg, tamari almonds, currants, labne and sumak vinaigrette
PEA, FENNEL & RICOTTA SALAD \$75 with limoncello vinaigrette	•	ASIAN SLAW \$75 cabbage, pickled carrot, shallots, coriander, peanuts with sweet and sour vinaigrette.
PANZANELLA SALAD \$75 with Tuscan tomato, bocconcini and bread	•	WEDGE SALAD \$75 baby gem lettuce, avocado, dill, micro chervil pepitas and dijon vinaigrette
POTATO SALAD \$75 with seeded mustard mayo and crispy bacon	•	

INDIVIDUAL SALAD BOWLS

Minimum 5 bowls

CONFIT SALMON POKE BOWL \$20 with Japanese sushi rice, cucumber, black sesame, pickled carrot and radish, nori sheet, shallot, pickled ginger, red cabbage (GF, DF)	•	TOFU AND QUINOA POKE BOWL \$15 with cucumber, black sesame, pickled carrot and radish, nori sheet, shallot, pickled ginger, red cabbage
CLASSIC CAESAR SALAD \$15 with crispy bacon, pide croutons, boiled egg, parmesan and caesar dressing	•	SOBA NOODLE & SEAWEED SALAD \$15 with cucumber, tomato and wombok in a creamy sesame dressing (vegan without chicken) (V, VE*)

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Delicious Platters

PERFECT FOR LARGE GROUPS

Most platters serve up to 15



Artisan Antipasto Platter



Sushi Platter



Cakes and Slices

ARTISAN ANTIPASTO PLATTER \$150

Sliced charcuterie meats, marinated vegetables, olives, falafels hummus, assorted cheeses with crisp crackers and bread. Serves up to 15 people.

SUSHI PLATTER

Freshly crafted sushi and nigiri

- Small size, 20 pieces (serves 10) \$65
- Large size, 40 pieces (serves 20) \$110

CAKES AND SLICES \$90

Serves up to 15 people.

- Dark chocolate slice
- Carrot cake
- Caramel slice

CANAPÉ SKEWERS \$95

Includes 10 of each. Serves up to 15 people.

- Chargrilled peach, prosciutto, bocconcini and parsley (GF)
- Pickled beetroot and goat's cheese en croûte with baby celery (V)
- Pepper and dill cured salmon gravlax with pickled black cherry (GF)

COCKTAIL RICE PAPER ROLLS \$120

Includes 10 of each. Serves up to 15 people.

- Marinated tofu with red cabbage, coriander and shiitake (V)
- Peking chicken with cucumber, shallots and chilli
- Prawn and avocado with black sesame, lime and mint

AUSTRALIAN CHEESE PLATTER \$150

A selection of 3 Australian cheeses with fresh grapes and berries, dried fruits, walnuts and assorted crackers. Serves up to 15 people.

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Grazing Stations

A PERFECT CENTREPIECE FOR YOUR EVENT

Minimum of 30 people. Price per person. This is not a main meal.

CHARCUTERIE GRAZING STATION

\$35

- House cured smoked meats including a selection of salami, prosciutto, coppa, collo, mortadella, smoked ham and smoked wagyu beef
- Local and imported cheeses
- Accompaniments including quince paste and fig jam
- A selection of crackers and crispbreads
- Smoked salmon with dill crème fraiche mini bagels
- Grilled, marinated and pickled vegetables
- Stuffed and marinated olives
- Selection of sweet treats
- Seasonal fresh and dried fruits
- Selection of dips

PLOUGHMAN'S GRAZING STATION

\$25

- Cured sliced meats including a selection of leg ham, artisan salamis and prosciutto
- A selection of cheeses
- Accompaniments including quince paste and fig jam
- A selection of crackers and crispbreads
- Stuffed and marinated olives
- Seasonal fresh fruits
- Selection of dips

Add seafood including fresh prawns, oysters and Tasmanian smoked salmon

extra \$12

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Beverages

Soft Drink Can <i>Coke, Coke No Sugar, Sprite, Fanta</i>		\$4.5	•	Kombucha	\$5.9
			•	<i>Ginger, Low Sugar Raspberry</i>	
Mt Franklin Still Water		\$4.5	•	Emma & Tom's Juice	\$5.4
Mt Franklin Sparkling Water	Regular	\$4.5	•	Emma & Tom's Quencher	\$5.4
	Large	\$7.0	•	Emma & Tom's Sparkling Juice	\$5.4

Catering Extras

EQUIPMENT HIRE

Hire price is per item, per day

GLASSWARE

Champagne Flute	\$1.5
Universal Wine Glass	\$1.5
Small Juice Glass	\$1.3
Whiskey Glass / Tumbler	\$1.5

CROCKERY

Side Plate	\$1.0
Dinner Plate	\$2.0

CUTLERY

•	Knife, Fork, Soup Spoon, Dessert Spoon	\$1.0
•	Eco-friendly Disposable Pack (cup, plate, knife, fork & spoon)	\$2.5

BUFFET TABLE

•	Trestle Table (Rectangular)	\$35
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TABLECLOTH

•	White, to suit Trestle Table (Rectangular)	\$15
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Make a Booking or Enquiry

Catering by the Canberra Southern Cross Club gives you a range of delicious options for your next function. Contact our friendly Events team to make a booking or discuss your catering requirements.

Nicole 6283 7265 • Sharen 6283 7216 • events@csccl.com.au • csccl.com.au/catering



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Terms and Conditions

FREE COLLECTION

There is no charge for you to collect your catering order from Canberra Southern Cross Club, Woden.

DELIVERY FEES

All deliveries incur a delivery fee. Some conditions may apply.

- Within Canberra (business days) \$25
- Within Canberra (Saturday) \$40
- Within Canberra (Sunday, public holidays) \$50

While we pride ourselves on our ability to deliver on time, we ask that you please allow 20 minutes either side of the requested delivery time.

HIRE TERMS FOR EQUIPMENT

Equipment hire delivery and pick-up fees apply.

Sunday and Public Holidays incur a 7.5% surcharge.

Equipment must be clean and in full working order upon return, otherwise a charge of \$50 will apply.

Replacement or repair costs will be charged for broken or missing equipment.

Equipment returned after arranged return time will be charged a late fee of \$100 per day.

MINIMUM ORDER

Monday to Saturday: minimum order \$100, plus delivery fee.

Sunday: minimum order \$150, plus delivery fee.

Public holidays: minimum order \$200, plus delivery fee. A Public Holiday surcharge of 7.5% also applies.

We require a minimum of three working days notice for all catering orders.

CANCELLATION OR CHANGE

Monday to Friday: If you advise that your order is fully or partially cancelled, or agreed on numbers are reduced, less than 48 hours prior to delivery we will charge 100% of the total order.

Saturday, Sunday, and Public Holidays: If you advise that your order is fully or partially cancelled, or agreed on numbers are reduced, less than 72 hours prior to delivery we will charge 100% of the total order.

SPECIAL DIETARY REQUIREMENTS

We are happy to cater to most dietary requirements including halal, vegan, vegetarian, gluten free and food allergies, by offering our Dietary Selections on page 4 that can be custom ordered to suit.